

CARTE DU SOIR

DINNER MENU

Premiers Plats

Appetizers

- Foie Gras Poêlé aux Porto* 14.95
Fresh Foie Gras simmered in Butter and Portwine and served on Brioche Toast
- Pâté de Canard* 8.25
Coarse Duck Paté, pits of Fresh Orange and Grand Marnier
- Salade de Homard "Caesar"* 9.75
Caesar Salad with Morsels of Main Lobster
- Saumon "Norwegien"* 12.50
Norwegian Grav Lax and Mustard Sauce
- Moules Marinières* 7.75
Steamed Mussels with White Wine, Shallots and Parsley
- Aubergines Grillées à la Tomate et Chèvre* 6.95
Grilled Eggplants with a Coulis from Ripe Tomatoes and Goat Cheese
- Salade Maison* 4.25
House salad of Garden Greens and Pumpkinseed Dressing

Plats Principaux

Entrees

- Poulet Fermier Rôtie* 13.95
Roasted Free Range Chicken, Pommes Frites and Organic Vegetables
- Cog au Vin à la Bourguignonne* 14.25
Free Range Chicken sauted in Burgundy
- Cassoulet de Castelnaudary* 13.75
Roasted Lamb and Porkloin, Andouillette Sausage in perfectly cooked White Beans
- Canard à l'Orange* 15.50
Duck in a Grand Marnier flavored Orange Sauce, with Organic Garden Vegetables
- Steak Frites* 14.50
Grilled 8 oz. Entrecote Steak and Pommes Frites
- Assiette de Légumes Grillés* 9.75
Fresh Corn Polenta and Charbroiled Organic Vegetables with Smoked Tomato Sauce
- Penne aux Tomates et Basilic* 9.50
Penne with Tomato and Basil Sauce

Soupes

Soups

- Soupe à l'Oignon Gratinée* 4.95
Onion Soup gratinated with Gruyère Cheese
- Bisque de Homard* 6.25
Lobster Bisque with Island Rum from Martinique

Poissons et Crustacés

Seafood Specialties

- Bouillabaisse de Marseille* 19.95
A Fisherman's Special from the South of France
- Homard "Thermidor"* 23.50
Lobster baked in a Cognac flavored Sauce Mornay
- Loup de Mer grillé* 18.75
Charbroiled Seabass With Red Pepper and Olive Tapenade
- Filet de Saumon Poêlé* 15.25
Salmon, Grilled Asparagus and Hand Pureed Potatoes
- Crème de Moules* 9.25
Mussels in a Saffron flavored creamy White Wine Broth

Prime Meat Specialties

We are proud to offer you the finest in premium beef. Dry aging is the only true form of beef aging. It results in unsurpassed tenderness with full flavor.

- Dry Aged Prime Sirloin* 25.50
With Organic Vegetables and Truffled Potatoes
- Prime F-Bone Steak* 29.75
With Herbed Mustard and Hand Pureed Potatoes
- Tournedos Rossini* 26.95
Petit Filet Mignons with Foie Gras
- Chateaubriand* 52.75
20 oz of Prime Tenderloin with a Bouquet of Garden Vegetables and Maitre D' Hotel Butter and Truffled Potatoes
(2 person min.)



CARTE DU MIDI LUNCH MENU

Premiers Plats et Salades Appetizers and Salads

Salade Caesar "Le Petit Bistro" 9.50
Romaine Leafs, Grilled Chicken with Parmesan
and Housemade Croutons

Salade de Homard "Caesar" 12.75
Caesar Salad and Morsels of
Main Lobster

Salade Nigoise 10.50
Tuna, Tomatoes, Gold Potatoes, Red Onions
Olives, Boiled Egg, Green Beans, Anchovy in Vinaigrette

Salade à la Façon du Chef 8.95
Fresh Garden Greens and Apples, Grapefruit, Tomatoes
and Avocados with Goat Cheese and a light Vinaigrette

Salade Maison 7.75
Mesclun Salad with Tomatoes, Goat Cheese
and Pumpkinseed Dressing

Plats Principaux Bistro Specials

Poulet Fermier Rôtie 13.95
Roasted Free Range Chicken with Pommes Frites
and Organic Garden Vegetables

Coeq au Vin à la Bourguignonne 14.25
Free Range Chicken sautéed in
Burgundy

Steak Frites 14.50
Grilled 8 oz. Entrecôte Steak with Pommes Frites

Saumon et Penne 12.50
Salmon and Penne in a Butter and Lemon Sauce

Crab Cakes "St. Louise" 8.95
With Corn Relish and Remoulade Sauce

Desserts

Assiette de Fromages 6.95
Plate of European Cheeses

Fines Pâtisseries 4.95
European Pastry

Glaces et Sorbets de Fruits 4.75
Natural Ice Cream and Sherbets

Tarte Tatin 5.50
Inverted Apple Tart

Macedoine de Fruits 4.50
Fresh Fruit Salad

Soupes Soups

Soupe à l'Oignon Gratinée 4.95
Onion Soup gratinated with Gruyère Cheese

Bisque de Homard 6.25
Lobster Bisque with Island
Rum from Martinique

Soupe du Jour 4.25

Sandwiches

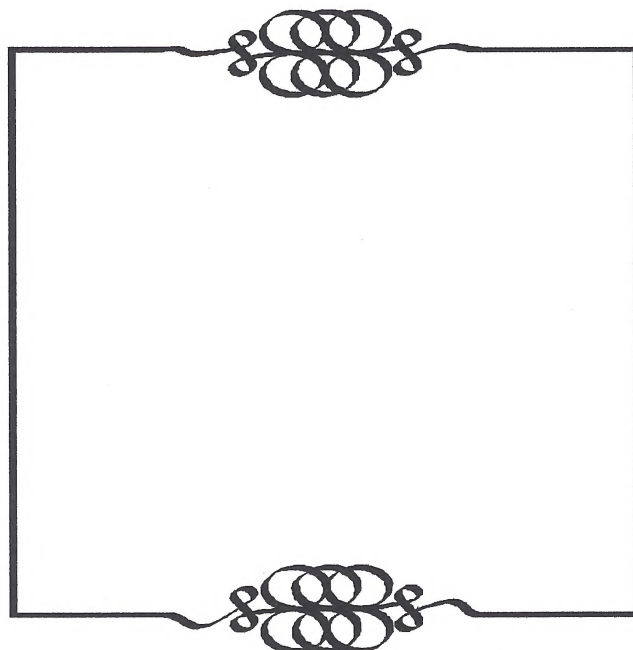
Croque Monsieur 6.25
Grilled French Ham and Gruyère Cheese
with Pommes Frites

Club "Le Petit Bistro" 8.95
Grilled Free Range Chicken
Tomatoes Bacon and Lettuce with Home
Made Mayonnaise

Sandwich "Provincial" 7.95
Grilled Eggplant, Zucchini and
Squash on Focaccia Bread with Bernaise
Sauce

Portobello Sandwich 8.50
Grilled Portobello, Zucchini and Eggplant on
Focaccia Bread with Remoulade Sauce

Suggestion du Jour Today's Special



CAFÉ - MENU

Served from 2.00 PM to 5.30 PM

Salad Niçoise 10.50

Tuna, Tomatoes, Gold Potatoes, Red Onions
Olives, Boiled Egg, Green Beans, Anchovy in Vinegrette

Croque Monsieur 6.25

Grilled French Ham and Gruyère Cheese
with Pommes Frites

Club "Le Petit Bistro" 8.95

Grilled Free Range Chicken
Tomatoes Bacon and Lettuce with Home Made Mayonaise

Sandwich "Prince Charly" 5.50

Ham, Chesse and Cucumbers with
Home made Mayonaise, an English Tradition
served at Windsor for Afternoon Teas

Soupe du Jour 4.25

Macedoine de Fruits 4.50

Fresh Fruit Salad

Fines Pâtisseries 4.95

European Pastry